



UK Barista Championship Regional Heats: Head Judge Score Sheet

Round:

Competitor:

Head Judge:

Part I - Station Evaluation At Start Up

Part II - Coffee Information, Presentation, Customer Service Skills

Part III - Espresso Evaluation

Time :

Waste . g

Time :

Waste . g

Crema	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>
Tactile	<input type="text"/>	<input type="text"/>

Part IV - Milk Beverage Evaluation

Time :

Waste . g

Time :

Waste . g

Visual	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>

Milk ml/oz

Part V - Technical Evaluation, Station Management

Part VI - Station Evaluation at End

Within timeframe of 7 minutes: **Yes** or **No** If "No" total seconds over time: seconds Negative Points **60 Max**

TOTAL TIME:

T1 + S1 + S2 (-) Minus Overtime **TOTAL SCORE =**

- 60 Max

Note: The Head Judge's scores do not count towards the competitor's total score